# ANOTHER BANKER ASHORE.

Sch. Bohemia in Trouble at Whitehead, N. S.

Blg Tug Sent from Hallfax to Her Assistance.

Another of the Gloucester salt bank codfishing fleet is in trouble. Word was sent to Hallfax, N. S., last night from Whitehead, N. S., stating that sch. Bohemia of this port engaged in a salt bank trip, was ashore and asking that a tug be sent to her assistance. The tug Roebling, one of the largest on the Nova Scotla coast, was sent to her assistance at midnight. The Bohemia is a fine vessel, 124,43 tons gross, 85.43 tons net, owned by Sylvanus Smith & Co., commanded by Capt. Ormsby Seeley and insured by the Gloucester Mutual Fishing Insurance Company.

A despatch to the Gloucester Mutual Fishng Insurance Company this forenoon states that the vessel is ashore at Whitehead, N. S. arbor.

march 21.

I see that the Gloucester fish packers and rers, in their efforts to be still allowed the of boric acid on salt codfish, and which will have if the Pure Food Bill passes, now seems likely, with Senator Lodge's nendment, have a champion in the person of E. Baker of Brooklyn, N. Y. I don't w Mr. Baker, but evidently he is inter ed in the matter for he has written a long er to the Man About Town of the Salem vs, the following being an extract from the

I have spent a number of years among rmen all along the Atlantic coast, and I aware' of great losses occuring among the merchants on account of not having a d method to preserve the fish. To overe the losses and to preserve the fish, ice salt were used. Ice is a fair preservative. it does not prevent the chemical changes are undoubtedly dangerous to the con-

Salt is a fair preservative, but such large ntities are required that it destroys the natflavor and comparatively burns up the Salt cured cod are not edible until they ave been parboiled, or soaked over night to sithdraw the sait. This process also withraws much of the nutriment. Consequently, ne salt cured cod is not as nutritious, and the riginal flavor has been destroyed. The olilatic conditions around Gloucester prevent the uring of cod with salt alone. A fubgus rowth develops along the back bone of the salt ared cod that renders it unfit for consump-

"About 52 years ago the Gloucester fisher-nen experimented with boric acid. They sarned the mixture of one-half boric acid and e half salt would prevent the fungus growth nd by this mixture they could cure the fish rith much less salt, resulting in the mild cured od that has made Gloucester famous throughat the world. If the pure food bill had pre-ented the use of boric acid on cod, it would have ruined the fish industry in Massachu-

"Borax and boric acid are salts, milder in heir action on fish and meats than common alt. An outward application of borax or poric acid will preserve fish or meat. They do not penetrate as salt does, so they are prefer-thle to salt for preservative purposes." March, 21.

GLOUCESTER SKIPPER.

Will Be Manager of Big Southern Pish Concern.

We understand that on April 1, at the meeting of stockholders of the Mobile Fish and Oyster Co., Mobi e, Ala., the present manager A. Balladares, has been connected with the concern for the past 15 years, and now resigns to go into business of the same nature on his own account on premises not distant from the present location of the concern he will sever. Capt. James R. Clark, of Gioucester, Mass., and until lately commaniler of the fishing vessel which bears his name, will succeed Mr. Balladares as manager. Capt. Clark has arrived from Boston and is being "broken in ' t) fill the responsible position which he will occupy after April 1. Capt. Clark has been identified with the snapper fishing business for a score of years, and has established a reputation of being hardworking and reliable, hence it is expected that this combined with a good supply of business sense will make a good manager for the seid concern, whose largest interests and energy are concentrated in the snapper business .- New York Fishing

March 21.

Blue Fishing Pleet.

Many of the vessels running to Fulton Market are fitting out for blue fishing in southern waters, and a few captains have already left for the scene of operations. The remaining members of the fleet will sail next week and expect a profitable season.

March 22

HAD BAD WEATHER.

Incoming Vessels Had Rough Time on Georges.

Crews Had Hardly a Chance To Fish During Trips.

Sch. Joseph W. Lufkin, Capt. Charles White, arrived from Georges haddocking this morning, Capt. White reports very hard weather, with hardly a chance to fish and was very glad to know that his two missing men. whose rescue has been previously reported in the TIMES, bad been picked up and were safe.

Sch. Jennie B. Holgdon, Capt. Isaac Mershant, arrived this morning from Georges halibuting. Capt. Merchant reports most terrible weather since March came in and only on one day was the weather what could be called fair and before that closed they had a gale of wind. What sets were had they had to fairly steal and take chances on. The Hodgdon came th ough all of the bad blows without damage and captain and crew consider themselves ucky.

morch 22

Good Trips at Boston,

Sch. Orinoco, Capt. Clarence Malone, and sch. Conqueror, Capt. Robertson Griffin, are at Boston to with the fares of fresh fish. march, 21.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Vigilant, via Boston, 10,000 lbs. salt

Sch. Fanule Belle Atwood, via Boston, 40,-000 lbs. fresh fish.

Sch. Etta Mildred, shore.

Sch. Natalte J. Nelson, via Boston. Sch. Walter P. Goulart, via Boston.

Sch. Annie and Jennie, via Boston.

Sch. Massasoit, via Boston.

Sch. Mary E. Cooney, via Boston. Sch. Julietta. shore. Sch. Agnes V. Heason, via Boston.

Sch. Matchless, via Boston.

Sch. Emily Cooney, via Boston.

Sch. Rita A. Viator, shore.

Sch. Belbina P. Domingoes, shore,

Vessels Sailed.

Sch. Cavaller, hallbuting.

Today's Fish Market.

These prices are based on the last known sales

Salt handline Georges codfish, \$5.25 per cwt. for large, \$4.25 for medium.

Salt trawl Georges codfish, \$4.50 for large,

3.50 for medium. Salt hake, \$1.00.

Salt haddock, \$1.50.

Salt cusk, \$2.25.

Salt trawl bank codfish, \$3.50 for large,\$3,00 for medium

Newfoundland frozen herring for bait, \$3.00

Shore frozen herring, for balt, \$2,50 per owt. Splitting prices of fresh fish: Large Eastern cod, \$1.75; medium do., \$1.25; large Western cod, \$2.12 1-2; medium do., \$1.50; haddock, 85 ets.; cusk, \$1.25; hake, 80 ets.; pellock, 65 cts.

Fresh halibut, 8 cts. per lb. for white and 5 cts. for gray.

Boston.

Sch. James S. Steele, 4000 haddock, 500 cod,

Sch. Minerva, 4000 haddock, 2000 cod.

Sch. Dixie, 500 haddock, 3500 cod.

Sch. Vera, 40,000 haddock, 8000 cod. Sch. Nokomis, 1200 haddock, 8000 cod.

Sch. Margaret Dillon, 500 haddock, 500 cod, 1000 hake.

Sch. Shepherd King, 2600 haddock, 5000

Sch. Arbitrator, 1000 haddock, 6000 cod, 2500 hake, 3000 cusk, 10,000 haiibut.

Seh. Catherine and Ellen.

Sch. M. P. Howlett, 12,000 haddock, 2500

Sch. Motor, 10,000 cod.

Sch. Thomas A. Cromwell, 40,000 ihaddock, 3000 cod.

Sch. Seaconnet, 10,000 haddock.

Sch. Marion, 1800 cod.

Haddock \$3 to \$4, large cod \$4 to \$4.50, market cod \$2 to \$3, pollock \$4, hake \$2 to \$6, cusk \$1.50.

march 22

WIDESPREAD DAMAGE.

Caused by Gale on the Newfoundland Coast.

An equinoctial gale raged Tuesday night and Wednesday over the whole Newfoundland coast, causing widespread damage. Shipping reports from various centres show that several vessels have been wrecked and wharves and other water front property destroyed. Two vessels, the Scintilla and the Rover, are missing, and it is feared that both have foundered with their crews. All fishing craft on the south coast are compelled to remain in harbor. Nothing has been heard from the sealing fleet since it left St. John's 11 days ago.

Much 23.

# SALT BANKERS SEEN.

Cod Plentiful Off Burgeo but Weather Is Bad.

Letter from Well Known Skipper Says the Same.

The news in some of the Newfoundland papers recently as to the large amount of codfish on the fishing grounds off Burgeo, Port au Basque, Channel and vicinity is confirmed by Capt. Norman A. Ross of the lost sch. Golden-Rod and also by a letter from Capt. Valentine O'Neil of sch. Elmer E. Gray.

Capt. Ross, who left Burgeo only three days ago, states that the fishermen there all tell of the abundance of cod. He also saw Capt. Charles Upshell of sch. Maxine Elliott and Capt. Patrick Shea of sch. Colonial, both of this port, both engaged in salt banking, who were in there.

Sch. Maxine Elliott had 115 tubs of fi h and sch. Colonial 90 tubs. Both reported that there were plenty of fish on the grounds but the weather was so bad that there was bardly a day when they could fish. When they could set their trawls they had found good fishing. Both were hoping for a spell of good weather.

A letter was received by a prominent skip-per here yesterday, dated at Port au Basque, from Capt. O'Neil of sch. Elmer E. Gray of Boston, who is on a cod and hailbut trip in that vicinity, which confirms the report about cod being plenty and says when there is a chance to fish a vessel can get from 50 to 60 tubs of fish a day.

The letter also says that the weather has been so had that none of the vessels have had a chance to do much. The last few days before the letter was written they had done some fishing and got good returns. All were hoping that they would have a spell of good weather so that they could get a chance at the big school of fish before it passed along.

march 22.

#### Halibut Sales.

The fare of sch. Margaret sold to the New England Fish Co., at 8 cents per pound for white and and 5 cents for gray.

The fare of sch. Jennie B. Hodgdon sold 16 the New Eugland Fish Company at 7 cent per pound for white and 5 cents for gray.

march 22

#### Waiting for Her Engine.

The handsome new sch. Alert is being rigged and fitted for her southern seining voy age. She is now waiting for her gasoline engine. It is expected soon and will be quickly installed] on his arrival as Capt. Vautier is anxious to get away in good season.

much 33.

### DAILY TIMES FISH BUREAU.

### To-day's Arrivals and Receipts.

Sch. Vera, via Boston, 30,000 lbs. fresh fish. Sch. Joseph W. Lufkin, Georges, 50,000 lbs. fresh fish.

Seh. Mary Edith, shore.

Sch. Mattie Brundage, shore.

Sch. Manomet, shore.

Sch. Stranger, shore. Sch. Genesta, shore.

Sch. Ida S. Brooks, shore.

Sch. James S. Steele, shore.

Sch. Flavilla, shore.

Sch. Riehard J. Nunan, shore.

Seh. Albert W. Black, shore.

Sch. Jennie B. Hodgdon, Georges, 4000 lbs. halibut, 18,000 lbs. fresh fish, 10,000 lbs. salt

Sch. Harrie M. Young, shore, Sch. George H. Lubee, shore.

Sch. Hope, shore.

#### Vessels Sailed.

Sch. Arcadia, haddocking,

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Salt trawl Georges codfish, \$4.50 for large, 3.50 for medium.

Salt hake, \$1.00,

Salt haddock, \$1.50.

Salt cusk, \$2,25.

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Newfoundland frozen herring for bait, \$3.00 per cwt.

Shore frozen herring, for bait, \$2,50 per cwt. Splitting prices of fresh fish: Large Eastern cod, \$1.75; medium do., \$1.25; large Western cod, \$2.12 1-2; medium do., \$1.50; haddock, 85 cts.; cusk, \$1.25; halre, 80 cts.; pollock, 65 ets.

Fresh halibut, 7 cts. per lb. for white and 5 cts. for gray.

#### Boston.

Sch. Regina, 60,000 baddock, 20,000 cod.

Sch. Diana, 50,000 haddock, 9000 cod.

Sch. Catherine and Ellen, 65,000 haddock, 20,000 eod.

Sch. M. Madeleine, 1000 haddock, 6000 cod. Sch. Rose Standish, 4000 haddock, 5000 cod.

Sch. Emerald, 7000 haddock.

Sch. Rapidan, 3500 haddock, 1000 cou.

Str. Quartette, 1000 haddock, 1000 cod. Sch. Priscilla, 4000 haddock, 3000 cod.

Sch. William A. Morse, 6000 haddock, 9000 end.

Seh. Conqueror, 70,000 haddock, 15,000 cod.

Sch. Orinoco, 70,000 haddock, 20,000 cod.

Sch. Almeida, 9000 cod.

Haddock, \$1.60 to \$3 25; large cod, \$2 75 to \$3.25; market cod, \$1.50 to \$2.

#### Pishing Fleet Movements.

Sch. Hazel R. Hines was at Liverpool, N. S., on Monday.

Sch. Blanche arrived at Canso, N. S., on Monday. Schs. Arthur Binney, J. J. Flaherty and Helen F. Whitten were also there the same day.

Sch. Lena and Maud is fitting for south seining under command of Capt. Fred Carritt.

Sch. Essex was at Halifax, N. S, yester-

Capt. William Corkum will fit the new sch. Romance for south seining.

Sch. Constellation is being fitted for south

Capt. Wallace Parsons has arrived and will fit sch. Ingomar for south seining.

March 23.

# HAVE NOT FISHED.

## American Bankers Are Still at Nova Scotia Port.

#### Bad Weather and Frequent Gales Have Bothered.

Up to date over 30 sail of the local sait bank fleet have sailed and thus far but very few of them have met a hook.

A few of the earliest ones went direct to the northward, off the Newfoundland coast, and letters from them state that in 30 days they have had a chance to put their trawls out but five times, so bad has been the weather.

Along the Nova Scotia coast it has been about one continued gale for a month, and American bankers are in port at the harbors from Yarmouth to Canso, waiting for some half decent kind of weather to go to the Peak and other fishing spots.

Many of the firms have received letters re cently from their salt bank skippers, stating that they are still in port and have not had a chance to fish on account of the weather.

march 23

#### PROPOSED WAR ON DOGFISH.

Washington, March 23.-Representative Greene (Mass.) introduced a bill appropriating \$25,000 to be used by the bureau of fisheries to experiment with dogfish for the purpose of lessening the damage it does to other fish and to develop a plan to capture these fish in large quantities and discover a market for them.

March 23.

### Found Bit of Ambergris.

Thomas Haskill of the crew of the Sandy Rook life-saving station, while patrolling the beach Wednesday morning picked up a small piece of what at first seemed to be pumice stone, but found it corresponded with the description of amtergris. He submitted it to the government chemists at the Hook proving ground laboratory, who found it ambergris. The whole piece weighs only a little over two ounces, but is worth over \$40.